PLUM-COLORED COAT FROM PARIS.

Ithat disaster must be avoided at what-

Short Jackets High at Neck.

at the neck and are touched off with
the immense coachman's collar, over
which the world of apparel has seemingly gone quite mad. He does not
pinch in these coats at the waist line,
but lets them hang straight from the
shoulders, slightly inclining outward
at the hem, but without a decided flare.
It is an interesting feature of the
new fashions that one is allowed entire
liberty of choice between the godet
flare that was so accentuated last
spring and the straight line from the
shoulder or the waist. Fullness is always present, but it is as apt to fail
against the figure as it is to stand

against the figure as it is to stand

against the figure as it is to stand away from it.

This is good news to the woman who has no power or intention to draw in her waist line. She cannot wear any style that exploits a small waist or one that depends upon a naturally small waist for its acceptance. Therefore she is ardently grateful for the styles that give her the chance to continue on her comfortable way.

Most of Bernard's skirts are from three to five yards wide, but they fall so closely to the figure that they do not give an undue appearance of width, and they are not ungainly, as so many

and they are not ungainly, as so many of the full skirts were in the begin-

He uses as much velvet as the other

THE DAILY MENU.

BREAKFAST

Beef Hash with Tomatoes

LUNCHEON

Macaroni in Cheese Shell Lettuce and Tomato Salad

DINNER

An English Pork Pie

For a Soiled Clothes Line.

There is no better way to scrub

Canadian Melon

Biscuits

Custard Pie

of toast, and on each put several plump oysters, season with salt and cayenne, and to each add a tiny piece of butter. Put in the oven until the oysters cutl and serve very hot.

All Bernard's short coats fasten high

at the neck and are touched off with

BY ANNE RITTENHOUSE.

Special Correspondence of The Star.

NEW YORK, September 20.—Bernard, who is always liked by Americans for his tailored suits, has had a good season with the buyers who went over to bring back models, and we shall undoubtedly see many copies of his ideas everywhere. He is rarely extreme: he is, usually, far more American than French in his conception of what a walking suit should be, and probably for that reason he has a steady success, season after season, in this country.

This year he runs the gamut in the length of his jackets. He, like all the other important designers seems to be avoided at whatever cost to creativeness.

Bernard, therefore, like the rest. Shows a jacket of moderate length and a redingote such as Mme. Cheruit introduced early in the summer, but which has not gained any prominence in America until now, when the various shops are offering it as the latest thing from Paris and producing it in several materials.

At this house the redingotes are drawn in at the waist line and fitted to the figure, almost in the style of the ulster that women thought ultra smart about a dozen years ago. It hangs to within a few inches of the lem of the skirts out of commission on the street, for no one needs anything but a slim petticost beneath this enveloping garment.



THE R IN SEPTEMBER.

Ovsters are found on almost ever

it is said that one oyster has three o

There has been a good deal of agitation in late years concerning the danger of contracting typhoid through eating oysters. There is danger of this sort, but as time goes on the oyster dealers are more and more careful to get their oysters from beds which are safe. So if you buy oysters, buy them of a reliable dealer.

The choicest oysters should always be bought to serve on the half shell, but for any cooked dish the results from coarser oysters are practically as good.

BAKED OYSTERS-Make thin slices

FRIED OYSTER PATTIES-Chop the

FRIED OYSTER PATTIES—Chop the oysters fine and to each dozen add a finely chopped hard boiled egg, teaspoonful of chopped parsley, pepper and salt, and half a teaspoonful of grated lemon peet. Moisten with equal parts of cream and oyster liquor. Cut squares of rich paste, put a spoonful of the mixture in the center of each, moisten the edges with milk, press them together and brush over the outside with the beaten yolk of egg. Fry, first on one side and then on the other, in shallow hot fat, until brown.

OYSTERS IN EACON—Wrap a strip of bacon about an oyster, fasten with a toothpick, and fry brown in deep fat. Serve immediately.

four thousand young in a season.

coast in the world-and no wonder, for

AMERICAN FASHIONS.

A dominant feature in separate coats for the coming winter is their fullness



FULL SKIRTS IN MANY AUTUMN the skin, split the fish open, put it on a COATS.

A MODEL OF PLUM-COLORED BROADCLOTH, WITH YELLOW EMEROIDERY ON THE POCKET, AND FUR COLLAR.

Afraid to commit the house to only one style of coat. Maybe they are all feeling their way, or maybe they are afraid to be arrogant about deciding the fashions strictly along one line, as such action might lead to a loss of trade, and

of buttons. The pattern may be made double-breasted and fastened down one side, or it may be fastened in front with revers. A velvet collar and cuffs

with revers. A velvet collar and cuns finish the wrap.

This sort of coat is not intended for a costume, but as a distinctly separate wrap to be worn with any sort of simple skirt. The fullness is sloped out in the fronts and gathered under the belt at the sides.

A wide assortment of materials is to be had. For autumn use the best ma-

A wide assortment of materials is to be had. For autumn use the best materials are poplins of the brocaded variety, such as are made for wraps, and bengalines of the same character, as well as the heavier tussore and pongee silks, which are quite heavy, very handsome, in a number of rich weaves, and very warm. For winter wear the mixed wool goods are practical, and Scotch and English tweeds are desirable, as well as corduroys. It is, as one may have learned by now, a season of velvets, and cordury coats will be very much in vogue. roy coats will be very much in vogue. These are popular in bright colors with gowns of darker hue.

To obtain this pattern, mail 15 cents in stamps or coin to Lucile Gordon, care of The Star. Be sure to state number and size of pattern wanted, and give your



Take two or three red herring and neat up a moment, on each side, on a stove cover. Tear off the skins, cut off the heads and split them in two. Remove the bones and cut the fish into small square pieces. Mix with these a bit of hashed onion, a chopped hard boiled egg or two, a cold potato cut in small pieces, and also a cold beet.
The beet may be cut in slices and served on the salad. Add a little chopped parsley, if liked, and serve with a French dressing.

Broiled Red Herring.

One red herring, a half cup of milk, one tablespoonful of butter, a pinch of red or black pepper and a squeeze o lemon juice. Heat a bit and strip off deep plate and pour over it the milk deep plate and pour over it the milk which has been boiled. Cover with another plate and set where it is warm for one hour. Strain off the milk, wipe the fish, rub the split side with butter and broil until nicely browned. When done, put on a hot dish and sprinkle lightly with pepper and add a squeeze of lemon juice.

Red Herring Toast.

Prepare as above, then remove the best part of the fish, free it from bones, break it into fine pieces with a

Twelve Thousand Miles

at least, must be travelled to bring

carefully is it guarded, that the delicate leaves reach you-but a few weeks later-in all their pristine freshness.

23 Years The Premier Tea

has been removed, put in a saucepan with a liftle butter, and when thoroughly hot stir in at a low heat a raw egg yolk, and when it is just set sprinkle with a bit of pepper, add a squeeze of lemon juice and spread on hot toast.

Household Hints.

To remove the lettering from flour sacks, in case you want to use them for dish towels, rub the letters with lard, after emptying the sack, and then roll the sack tightly and let stand a day or two, and the letters can be

To have a substitute for sour milk for griddle cakes, etc., when you have no sour milk at hand, add a table-spoonful of vinegar to a cup of cold water, and use baking soda for leaven-ing, the same as with sour milk.

To keep buttons so that you can see to keep buttons so that you can see what kinds you have, instead of turning them all out, put them in a glass jar or wide-mouthed bottle, and you can see at a glance if the kind of button you want is among them.

Preserving Flowers.

It is much easier to gather flowers after sunset, and they will keep well if put away for the night in a cool place, in lukewarm water. To revive partly wilted flowers, put the stems into warm water (if the stems be woody, put them in hot water) and set them away in a cool, dark place.

To Make Potatoes Fluffy. When mashing potatoes always use boiling, not cold milk. Beat hard and the potatoes will be light and fluffy.



Its delicious flavor comes from right materials and right making. And its flavor has made it

famous in every civilized country of the world. One of the 57



How to Dry Clean Your White Gloves

You can do it yourself—quickly, easily and cheaply. Save the tax on your pinmoney in consently buying new gloves or sending soiled ones to the professional dry cleaner.

You can clean them just as well as he does—only takes a few minutes. Nothing secret or difficult about the process.

takes a few minutes. Nothing secret or difficult about the process.

Place gloves in a flat dish containing a solution of Putnam Dry-Cleaner and gasoline. Brush gloves with a stiff brush or whish broom. Rises in clear gasoline.

Think of the dollars and the time you can save by this method. Gloves can be cleaned almost the last minute before wearing and made to look like new.

Putnam Dry-Cleaner can be used in a hundred other sale, simple and sensible cleaning ways—for laces, currains, dress goods, eliks, ribbons, neckties, embroidery, furs, etc. All can be cleaned just as well as at the professional does it at one-cight the cost.

Your Druggistcarries Putnam Dry-Cleaner—25c and 50c bottles. It he can't supply you, write us—we will send bottle, postpaid, for 25c.

MONROE DRUG CO.. QUINCY, ILL.

Makers of Putnam Fadeless Dyes.

Reduction All Neglige Shirts, 10c

Yale Laundry

1114 14th st. n.w. 2222 18th st. n.w. 437 N. Y. Ave.

to your table. :: Yet so skilfully is it prepared. so

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Store Hours-9 A.M. to 6 P.M. Daily

Established 1860 Leaders Now

Stylish Neck Fixings The New Ties at 25c

riels.

Fichus, made of fine white net with lace ruffe 50c

Decorations

Cetten Busting, in combinations of red, white and blue. A number of different styles 6C

\$1.00 Flag Sets, 69c

Flag Set, consisting of 3x5-ft. flag, one flagstaff, with ball and halyard; one staff holder of galvanized iron. Regular \$1.00 ized iron. Regular \$1.00 69c value. Neatly packed in a

We also carry a complete assort ment of G. A. R.

Welcome Flags

Unmounted, Cotton, Silk and Wool Bunting Flags, from the smallest to the largest sizes. All specially priced. Flag Dept.—Fourth Floor.

Now Is the Time, and This Is the Place, to Buy Your New FALL

We'll Alter Any of Them Free of Charge

Fit and workmanship is absolutely guaranteed. Women's sizes, 34 to 44. Misses' sizes, 16 to 18. The styles include every new fall model. Militaire, strictly tailored

and novelties. The materials include broadcloths, serges, poplins, gabardines and

a host of other fancy weaves.

The trimmings consist of furs, braids, buttons, and all other fancy trimmings are in evidence.

All wanted fall colors, such as blacks, navies, African browns and

Russian greens, and many others.

By all means see these Suits before you make your purchase,
Lansburgh & Bro.—Second Floor—Suit Department.

morrow while these special prices prevail.

long: 92c value. Special ...

The Garza Sheets, renowned for their laundering qualities; strictly seamless and perfect. Note sizes

Six168 Garra Sheets, double-bed size; 3 75c yards long; \$1.00 value. Special.

90x99 Garra Sheets, double-bed size; extra 75c long; \$1.00 value, Special.....

72x00 Garga Sheets, %-bed size; extra long: 65c

72x108 Garza Sheets, %-bed size; 2 yards 70c

Flannelette Garments and Undermuslins

Specially-Priced for Tomorrow's Sale

\$1.50 White Petticoats, \$1.00

White Petticonts, tops of fine cambric, with deep embroidery edges; finished with drop skirt. Several beautiful styles. Drawers and Chemise at 50c

Chemises, made of excellent quality cambric, and embroidery trimmed. Marcella Drawers of fine nainsook, trimmed with

Third Floor-Undermuslins

54x90 Rival Sheets, for the single bed; 60c 47c 42x36 Empire State Pillowenses; made 121/2c from Mohawk cotton; 16c value. Special.....

45x381/2 Best Yet Cases, extra long; 20c 121/26 Main Floor—Domestics.

We Are Now Showing a Complete Assortment of

25 Models In All

Sizes

19 to 36

Prices

R. & C. Corsets—one of the most popular makes on the market, and a model to fit every figure-slender, medium or stout-they are splendidly made of fine coutil. The corset shown in illustration follows the new lines of fashion, which decries a high bust and a smaller waist. The bust in this corset is 51/2 inches high, and has a long skirt with elastic section on each side of back to insure comfort in sitting or walking. Sizes 19



Specially Priced at \$1.50

An Exceptional Waist Opportunity Tomorrow You Can Buy

\$3 Crepe de Chine Blouses



flesh color. Good, Heavy Quality Crepe, also Voile Blouses, trimmed with fine embroidery and lace. And Striped Taffeta Waists in

New Voile Blouses

These are made of fine quality voile, with long sleeves; beautifully trimmed with lace insertion and embroidery panels.

Waist Section—Second Floor.

Your Dress Goods Needs Can Best Be Supplied Here Tomorrow In This Sale of

75c to \$1.00 Dress Goods

during the entire season.

There was over 20,000 yards in this lot purchased way below regular wholesale cost, and the savings passed on to you in this big sale. Every new weave and color is included. Many of them are 56 inches wide. Every yard perfect in weave and color. The least we can say of it is that it is the greatest dress goods sale ever held in Washington. Select yours tomorrow.

Dress Goods Section-8th St. Annex

Children's "Iwanta" Rompers

Infants' Cap Linings of fine china silk. Very special at.

Flunnelette Nightgowns, for children and misses from 6 to 14 years. Fine quality flannelette in white or colors.

Third Floor-Children's Dept.

If You Are Anticipating a Velvet Dress, Suit or Coat You Cannot Afford to Overlook This Great Value.

44-in. Dress Velvets

85c 18-Inch Paon

Paon Velvet for millinery and dress trimmings We are showing a complete assortment of colors including over 150 distinct shades—from which you may select.
Silk Dept.—8th St. Annex.

CHARLER CHARLE CHARLES CONTRACTOR CONTRACTOR

There's all the difference in the world between Hawaiian Canned Pineapple and the green fruit you call "fresh." Hawaiian Canned ineapple is picked only when it is perfectly ripe and full flavored. It is packed immediately in its own natural juice — the genuine pineapple flavor is retained. There's nothing more delicious. The big, tender slices are ready to serve for dessert the moment they come from the can. They may be used in countless ways -in pies, cakes, fritters, salads, puddings, ices, sherbets, etc. A medium-sized can is plenty for six people. 10c to 25c a can according to size of can and grade of quality—cheaper than it's ever been before. Just ask for a can of Hawaiian Pineapple. Your Grocer Sells It Association of Hawaiian PINEAPPLE PACKERS Garland Bldg.

OVSTER SANDWICH—Chop a dozen oysters, add two tablespoonfuls of cream, a piece of butter the size of a hickory nut, a teaspoonful of breadcrumbs. Season with sait and pepper. Let simmer in double botter for ten minutes, then add half a beaten egg yolk, and put into a small moid. Chill. When cold turn out and slice in very thin slices and place between slices of buttered bread. OYSTER FORCEMEAT-Mix half a cup OYSTER FORCEMEAT—Mix half a cup of melted butter, a cup each of breaderumbs and cracker crumbs, the liquor from the oysters, pepper and sait, and one egg, well beaten. Mix thoroughly, but do not make into a paste. Add two dozen oysters. This can be used for stuffing green peppers, or for a poultry stuffing or for fish. CREAMED OYSTERS—Scoop out the center from a stale loaf of bread. Fry brown in butter three scant cupfuls of fine breadcrumbs. Mix a teacupful of milk with three tablespoonfuls of flour and pour into a quart of very rich milk. Heat and add a quart of oysters, drained, and put into the hollowed loaf, in layers with the breadcrumbs in between. Bake thirty minutes. A layer of crumbs should be on top. excessively only have hard work keeping their hair in good condition. Dust and dirt mingle with dandruff, cling to the oily bair and scalp, clog the scalp pores, stiffe the hair

Good Treatment For Oily Scalps Makes Hair Fluffy and Easy to Manage Men and women whose hair and scalp are

roots and make proper cleansing almost lim-Parisian Sage is an ideal treatment for this trouble. Wash the hair not oftener than once a week, but use Parisian Sage twice daily, pouring a little into the parted hair and rubbing briskly right into the scalp with the finger tips. It drives out dandruff. solves the excess oil and stimulates the into healthy, normal action. This remedy can be obtained from any of O'Don